

TREATS

ALMOND ROCA

Moms and tots

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| 1 tbsp corn syrup | ¼ cup water |
| 1 ¼ cups toasted silvered almonds | 1 ¼ cups white sugar |
| 1 package chocolate chips | 1 cup butter |

1. In a large heavy saucepan gently boil syrup, sugar, butter and water until Hard Crack appears on candy thermometer (300F/150C) DO NOT STIR!
 2. This step takes at least 10 minutes. To be sure, drop a small amount in cold water to see if it turns brittle (which you want).
 3. Remove from heat.
 4. Add almonds and stir well.
 5. Spread on ungreased cookie sheet before candy cools and sprinkle with chocolate chips. As they melt, spread over candy.
 6. Cool in the fridge or freezer.
 7. Break into bite size pieces.
 8. Recipe does not double well.
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BANANA SPLIT BROWNIE PIZZA

- 1 pkg Brownie Mix, plus ingredients to make brownies
- 1 pkg (8 oz) cream cheese, softened
- 1/3 cup sugar
- 1 can diced pineapple (do not open can)
- 1 pint fresh strawberries
- 2 bananas
- 1 tbsp chocolate chips

1. Mix the Brownies according to package directions.
2. Cut a heart out of parchment paper, place it on a baking stone and bake according to directions.
3. When it is cooled, mix cream cheese and icing, spread onto pizza. Top with fruit, cut and enjoy!

CANDY CANE BARK

12 large candy canes

2 pounds white chocolate, chopped into 1/2-inch pieces

1/2 teaspoon peppermint oil

1. Line an 11x17 with parchment; set aside.
 2. With a chef's knife or meat pounder, cut or smash candy canes into 1/4" pieces.
 3. In the top of a double boiler, melt white chocolate, stirring constantly.
 4. Remove from heat as soon as the chocolate is melted.
 5. Stir candy cane and peppermint oil into the chocolate.
 6. Pour the mixture onto the prepared baking sheet; spread evenly.
 7. Refrigerate until firm, 25 to 30 minutes.
 8. Break into pieces, and serve. Store in an airtight container in the refrigerator for up to 1 week.
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CANDY SLEIGHS

Hot glue gun

1 standard kit kat bar

2 candy canes

10 Hershey bars, stacked (4,3,2,1)

Ribbon and a bow on top

Wrapping paper



CHOCOLATE COVERED BANANAS

Slice bananas

spread peanut butter in between two slices

freeze for one hour

cover with melted chocolate and freeze for another 2-3 hours

CHOCOLATE PEANUT BUTTER SNOWBALLS

1 pkg. (8 squares) BAKER'S Semi-Sweet Chocolate, or 1 full glass cup of chips
1/2 cup KRAFT Smooth Peanut Butter
2 cups thawed COOL WHIP Whipped Topping
1/4 cup icing sugar

1. MICROWAVE chocolate in large microwaveable bowl on MEDIUM 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted.
2. STIR in peanut butter until well blended. Cool to room temperature. Gently stir in whipped topping. Refrigerate 1 hour.
3. SCOOP peanut butter mixture with melon baller or teaspoon, then shape into 1-inch balls. Roll balls in icing sugar. Store in refrigerator.

Substitute

Prepare as directed and roll in finely chopped pecans, toasted coconut, grated Baker's Semi-Sweet or White Chocolate or finely crushed Christie Nilla Vanilla Wafers instead of icing sugar.

How to

For easy rolling of balls, refrigerate the mixture for 1 hour as per instructions. If mixture gets soft while rolling out the balls, put mixture back into the refrigerator to chill or pop in the freezer to quickly chill. Make sure chocolate and peanut butter mixture is at room temperature before adding the Cool Whip Whipped Topping.

CHOCOLATE PUFFED WHEAT SQUARES

8 cups puffed wheat cereal	1/3 cup corn syrup
3 tablespoons unsweetened cocoa powder	1/4 cup packed brown sugar
	1/3 cup butter or margarine

1. Place puffed wheat in a large bowl, and set aside. Grease one 9x9 inch pan.
2. Grease the rim of a medium saucepan to prevent boil-over. Place the cocoa powder, corn syrup, brown sugar, and butter or margarine in the saucepan. Cook over medium heat, stirring often until mixture comes to a full boil. Allow to boil for 1 minute, and then remove from heat.

Pour chocolate mixture over puffed wheat, and stir until puffed wheat is evenly coated. Using a buttered spatula, press mixture into the prepared pan. Allow to cool, then cut as desired. Wrap squares individually, or store in an airtight container.

CHOCOLATE ROLL

Lynne McKnight

1 cup semisweet chocolate chips
2 tbsp butter or margarine
1 beaten egg
1 cup icing sugar

2 ½ cups small coloured marshmallows
½ cup maraschino cherries, quartered
½ cup chopped walnuts
coconut for coating

1. Melt chips and butter in large heavy saucepan over low heat. Remove from heat.
 2. Add beaten egg, icing sugar, marshmallow, well-drained and quartered cherries and walnuts. Stir to mix. Cool if very warm. Form mixture into a roll.
 3. Sprinkle some coconut over countertop in space big enough to move roll around to coat with coconut. After well coated, wrap in either wax paper or plastic. Chill well before attempting to slice. Slice thinly with clean sharp knife.
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CREAM CHEESE MINTS

Moms and tots

4 oz cream cheese, softened
3 ½ cups icing sugar
½ tsp peppermint flavouring

Red, green, yellow food colouring
Granulated sugar

1. Combine cream cheese, icing sugar and peppermint flavouring in large bowl. Stir until well mixed. Divide into 4 portions.
2. Place 1 portion in small bowl. Add 1 drop of red food colouring. Knead until colour is evenly distributed. Knead in more icing sugar if dough is sticky. Repeat with remaining dough and colours, leaving 1 portion white. Roll into small ½ inch balls.
3. Roll balls in sugar. Press into small molds or press down with bottom of glass, thumb or fork. Immediately remove to waxed paper to dry. Chill. Store in airtight container. Makes about 146 mints.

Note: You may add a few more drops of peppermint to dough to desired mintiness.

FUDGEY CHOCOLATE MINTS

1 cup Milk chocolate chips
2 cups semisweet chocolate chips
11 oz can of sweetened condensed milk

2 tbsp hard margarine
1 tsp vanilla
1/8 tsp peppermint flavoring

Combine all 6 ingredients in heavy 2 quart saucepan. Heat, stirring often, on medium-low until chocolate melted and mixture is smooth. Pour into greased 9 x9 inch pan. Cool. Makes a scant 2 lbs. Cut into 144, ¾ inch mints.

Note: You may add a few more drops of peppermint to dough for desired mintiness.

Variation: For individual candies, drop by teaspoonful onto waxed paper. If chocolate mixture becomes hard, reheat on low, stirring often until desired consistency.

MAGIC TURTLE BARS

- 2 cups crushed vanilla cookies (I used imitation Vanilla wafers)
- 1/2 cup butter melted (1 stick)
- 2 bags semi-sweet chocolate chips
- 1-2 bags Kraft Caramel Bits
- 2 cups coarsely chopped pecans
- 1 can sweetened condensed milk

1. Preheat oven to 350 degrees.
 2. Lightly spray or **grease** a 9 x 13 pan.
 3. Combine crushed cookies and butter till combined and cookie crumbs are moist. Spread evenly in bottom of pan, pressing down to form a crust.
 4. Now start layering the rest of the ingredients. 1 bag chocolate chips, caramel bits, pecans (save out about 1/4 cup for the top), second bag of chocolate chips, remaining pecans.
 5. Drizzle sweetened condensed milk over the entire pan, make sure to cover all the nooks and crannies.
 6. Bake for 25-30 minutes, just until milk begins to turn golden. Let cool completely before cutting.
 7. Store in airtight container. If you choose to refrigerate these bars, bring them back to room temperature before eating.
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MARBLE FUDGE

2 cups sugar

1/2 cup syrup

1 1/2 cup cream

1. Cook stirring frequently to soft ball stage
 2. Divide into 2 dishes
 3. To one add 1/2 cup cocoa and 1/2 tsp vanilla
 4. Beat both mixtures until creamy
 5. Add nuts to either or both
 6. Pour into buttered pan quickly, marble by alternating
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NANAIMO BARS

1/2 cup butter

5 tbsp cocoa

1 egg

1/4 cup sugar

1 tsp vanilla

1 cup coconut

1/2 cup chopped walnuts

2 cups crushed graham
crumbs

1/4 cup margarine

3 tbsp milk

2 tbsp custard powder

2 cups icing sugar

1 tbsp margarine
melted chocolate

1. Cook 1st 5 ingredients in double boiler until like custard
2. Remove from heat, add coconut, walnuts, graham crumbs
3. Put into greased pan and cool.
4. Top with mixture of 9-12
5. Ice with chocolate and butter (13-14)

OREO SALTED CARAMEL BITES

16 oz cream cheese

2 eggs

1 cup mini chocolate

$\frac{3}{4}$ cup sugar

1 tsp vanilla

chips

$\frac{1}{4}$ cup plain yogurt

1. Blend softened cream cheese
 2. Add sugar and yogurt, blend
 3. Add 1 egg at a time, blend
 4. Add vanilla, blend
 5. Add choc chips, blend
 6. Line muffin tin with cups
 7. Place an Oreo in each cup
 8. Fill cups $\frac{3}{4}$ full with cream cheese mixture
 9. Bake at 350 for 20-23 minutes
 10. Top with caramel, chips and salt
 11. Keep refrigerated
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OREO TRUFFLE BROWNIES

1 cup butter, softened

1 package double stuffed Oreos

2 cups sugar

4 oz cream cheese, softened

4 eggs

Add more as needed

1 tsp vanilla

10 oz dipping chocolate, I used

$\frac{1}{2}$ cup unsweetened cocoa

chocolate almond bark

1 $\frac{1}{2}$ cups flour

$\frac{1}{2}$ tsp salt

1. Cream butter and sugar together. Add eggs and blend well. Add vanilla, salt, cocoa and flour. Don't overbeat. Pour into a greased 9x13 pan. Bake at 350 F for 20-25 minutes. Allow to cool completely.
2. While brownies are cooling, make Oreo truffle layer. Crush Oreos finely in a food processor or by putting them in a Ziploc bag and smashing them until finely ground with a rolling pin. When Oreos are finely crushed, using hands (or a spoon, I just think hands are faster), mash softened cream cheese and crushed Oreos until well combined. Start with 4 oz and keep adding until desired consistency is reached. When Brownies have cooled completely, place layer of Oreo truffle on top.
3. Melt dipping chocolate (you can use chocolate chips or other chocolate candy coating) and pour and spread evenly over the top of the Oreo truffle layer. Cover and put in fridge until set.

RICE KRISPIE SQUARES

¼ cup margarine
40 regular marshmallows
½ tsp vanilla (optional)
5 cups Rice Krispies

1. In large pot, on low heat, melt margarine
 2. Stir until melted and well blended. Remove from heat
 3. Add cereal, stir until coated
 4. Press into buttered pan (use cold water on hands first)
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TURTLES

1 lb crushed pecans	4.5 cups chocolate chips
1 ½ cup corn syrup	¼ cup shortening
1 cup butter	
1 cup packed brown sugar	
1 cup sweet condensed milk	

1. Spread pecans over the bottom of a 9x13 and 8x8 pan.
2. Combine next 4 ingredients in a saucepan, bring to a boil, stirring often
3. Cook on low heat (3) until you reach the soft ball stage which may be 18-20 minutes.
4. Pour over pecans. Cool. Cover a cookie sheet with parchment paper, spoon pecan mixture out into small clumps.
5. Freeze until firm.
6. Melt last two ingredients in double boiler.
7. Dip clumps in.
8. Set on wax paper.
9. Bag and give as gifts.

SKOR TOFFEE CHOCOLATE BARS

Linda Aasen

¾ cup margarine	2 tbsp margarine
¾ cup packed brown sugar	1 300 g package milk chocolate chips
1 ½ cups all-purpose flour	1 225 g package chipits skor toffee bits
1 300 ml can sweetened condensed milk	

1. Cream first 3 ingredients until well blended and mixture comes together.
2. Press evenly in 9x13 pan.
3. Bake at 350 for 20-25 minutes, or until light golden.
4. Cool on wire rack while preparing filling.
5. Heat sweetened condensed milk and 2 tbsp margarine in heavy saucepan, stirring constantly over medium heat for 5-10 minutes, or until thickened.
6. Spread over baked base.
7. Bake 12-15 minutes longer or until golden.
8. Sprinkle milk chocolate chips evenly over top.
9. Bake 2 minutes more or until chocolate is shiny and soft.
10. Remove from oven. Spread chocolate evenly.
11. Sprinkle Skor Toffee Bits on top, pressing lightly into chocolate.
12. Cool completely.
13. If necessary, chill just to set chocolate before cutting into bars.
14. Store at room temperature.

Prep Time: 30 minutes
Baking Time: 50 minutes

Makes: about 4 dozen bars.
Freezing: excellent

CHOCOLATE FOUNTAIN

1 pint cream
2.5 lbs chocolate

Warm cream up before adding slowly to melted chocolate.

Skewer:

Strawberry, pineapple, grape, kiwi, honey dew, cantaloupe,
Mini marshmallows, Cream puffs, caramels, peanut butter balls, angel food cake

Review an online recipe and tips before proceeding. Make a three day plan to get ready for this.